1:Beaglehole and Beaglehole E-5 (1934-5)1938 Pukapukans

fiber joining end pairs resting in these nicks. The carrying pole is discarded when the worker returns to the village. Shaped, permanent carrying poles are never used.

A spatula-shaped implement (*kalokalo taumaye*, C8038) of *ngangie* wood is used to scrape out the soft flesh of the drinking nut. One end has a sharp point used for opening the nut by piercing the soft eye. The other end is broad and is used for scraping out the flesh after the liquid has been drunk. The implement is a combination of scraper and spoon.

A hand grater (*kalokalo ni mata*, C8091) is used for grating the flesh of the coconut to make the coconut food called *niu kalokalo*. The blade is the *uyoloto* section of a pearl shell. The nacreous inner surface of the shell forms the front surface (*aloalo*) of the blade, the black outer surface forms the back (*tua*) of the blade. The teeth of the serrated edge of the blade are termed *mata*. The blade is fixed to the handle of *ngangie* wood by 17 transverse turns of three-ply sennit, with buried commencement and finishing ends.

A stand grater (*tuai*) is used to grate the flesh of the mature coconut to make coconut cream. No shell graters (fig.12,*b*) are in use on the atoll today, but the stand-grater principle is retained in the use of a toothed metal grater attached to a wooden arm which is fastened to a box. To use the shell grater, the worker sat on the horizontal base. Holding the half coconut with both hands, she worked the flesh against the grater teeth with a downward rotary movement. The gratings fell onto a coconut mat on which the grater rested.

A coconut cream wringer (*tawonga*) is made from the husks of the coconut at the *niu mata* stage after burial in beach sand to mascerate the interfibrous material. The husks are beaten with a stick to remove the decayed parts, washed in water, and are ready for use when dry.

Food packages for transporting talo pudding or fish are made by placing the food on the platter called *laulau ava loloi* and then folding back the two tails (*wakapona*) of its finishing edge over the food; the tails are pushed through the plaiting just below the midrib commencement edge, their free ends tied in a reef knot to make a compact package.

Water containers (*wowongi*; fig.13,*a*) are made from especially large coconut shells. The husk is removed and the shell opened at the soft eye. The liquid is poured off and the shell filled with salt water. When the flesh has rotted, it is removed through the soft hole with a special scraper called *taluyi* or *sulu wowongi* (fig.12,*o*). A handle of sennit is tied to the netting on either side and the containers hung in pairs (*wawai*) to the rafters of the cook house. No containers were seen in use, their place being taken by buckets or empty cans.